

Special certification issued to Abagold for farming of abalone

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Abagold recently achieved the Hazard Analysis and Critical Control Point (HACCP) certification for the production, processing and packaging of farmed abalone.

This certification was issued by SGS, the world's leading certification company, and is valid for three years.



Christo du Plessis (Managing Director), Michael Dunsdon (Factory Manager), Werner Piek (Processing Manager)

HACCP was first developed for the NASA space program during the 1960's. HACCP is currently recognized as the global certification standard for food safety and quality, utilizing a systematic and preventive approach.



Abagold Processing Facility Employees with their new HACCP flag.

As part of the certification process all the factory employees underwent training in HACCP principles and food safety. They received their certificates at a formal function on Friday, 26 November.

Abagold plans to launch a local range of abalone products in the near future. This will make legally farmed abalone more readily available to restaurants and the general public.